

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/2/2015 **Business ID:** 108315FE
Business: POUR HOUSE BAR & GRILL (THE)

7405 NIEMAN RD
SHAWNEE, KS 66203

Inspection: 89000037
Store ID:
Phone: 9133220580
Inspector: KDA89
Reason: 12 Expired License
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/02/15	01:00 PM	05:45 PM	4:45	15:00	19:45	0	
06/02/15	05:45 PM		0:00	15:00	15:00	0	Travel time
Total:			4:45	30:00	34:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified p Actual Sq. Ft. 0

Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
p

Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
p
p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R

p

5. No discharge from eyes, nose and mouth.

p

Preventing Contamination by Hands

6. Hands clean and properly washed.

p

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p

8. Adequate handwashing facilities supplied and accessible.

.. p .. . p ..

<i>Fail Notes</i>	6-301.12	<p><i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i></p> <p><i>[There were no hand towels at handsink in bar area. COS. Employee placed paper towels in the area.]</i></p>
	6-301.14	<p><i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</i></p> <p><i>[There are no handwash signs at bar or kitchen handsinks. COS. Handwash signs provided.]</i></p>

Approved Source

9. Food obtained from approved source.

Y N O A C R

p

10. Food received at proper temperature.

.. .. p

11. Food in good condition, safe and unadulterated.

p

12. Required records available: shellstock tags, parasite destruction.

.. .. . p .. .

Protection from Contamination

13. Food separated and protected.

Y N O A C R

.. p .. . p ..

<i>Fail Notes</i>	3-302.11(A)(1)(a)	<p><i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables</i></p> <p><i>[In WIC, boxed raw bacon stored over bagged cut ready to eat cabbage. COS. Employee moved item.]</i></p>
	3-302.11(A)(1)(b)	<p><i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i></p> <p><i>[In make table reach-in, raw shell eggs stored over cooked chicken. COS. Employee moved eggs.]</i></p>

14. Food-contact surfaces: cleaned and sanitized.

p

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature

16. Proper cooking time and temperatures.

Y N O A C R

p

This item has Notes. See Footnote 1 at end of questionnaire.

17. Proper reheating procedures for hot holding.

.. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

18. Proper cooling time and temperatures.

.. p p ..

Fail Notes | 3-501.14(A)(2) | *P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours]*
[In make table reach-in, cooked ground beef temp. at 50.2 F, employee stated that it had been cooked Monday evening, past the 6 hour window for cooling temperatures. COS. Employee discarded food.]

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures.

p

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*
[In make table reach-in, cooked ground beef temp. at 50.2 F, employee stated that it had been]

21. Proper date marking and disposition.

.. p p ..

Fail Notes | 3-501.18(A)(2) | *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.*
[In make table reach-in, cooked meatballs prepared Sunday had no date marking. COS. Employee discarded meatballs. In make table reach-in, cooked hot dogs prepared Sunday had no date marking. COS. Employee discarded hot dogs.]

22. Time as a public health control: procedures and record.

.. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p p ..

Fail Notes | 3-603.11(A) | *Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.*
[There is no consumer advisory on the menu for made to order hamburgers. Sign information given to manager.]

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i> <i>[In the side closet, there are cans of paint stored directly next to boxed drinks. COS. Employee moved paint to storage area.]</i>
	7-202.12(A)(2)	<i>P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT.</i> <i>[A can of RAID was in the cabinet at the bar area. Owner stated that they used this for flying insects in the drains. It is not labeled for use in food establishments (EPA Reg. No. 4822-569). COS. Owner moved RAID to office.]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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|---|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | .. | p | .. | .. |
| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |

Food Temperature Control	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | .. | p | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | p | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |

Food Identification	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

Prevention of Food Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 36. Insects, rodents and animals not present. | p | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[In side storage closet, boxed energy drinks stored on floor.]</i>
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|--|----|----|----|----|----|----|
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils

	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p

Utensils, Equipment and Vending

	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	..	p	p	..

<i>Fail Notes</i>	4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11 (B)(1) In make table reach-in, partially cooked chicken is returned to the raw chicken box (lined with foil) in which it was received. COS. Employee moved chicken to alternate food container.]</i>
	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [In clean wares storage, 3 plastic storage containers deeply cracked. COS. Employee discarded items.]</i>

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 5 at end of questionnaire.

47. Non-food contact surfaces clean.	..	p
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<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [In the south east corner of the walk-in cooler, there is food debris (chicken wing, limes, old olives). There is a moderate amount of mold on the fan inside the walk-in cooler. At bar, reach-in cooler has mold growing on the back ledge of shelving. In kitchen, there is a large amount of grease buildup on the sides of the fryer. There is a buildup of grease and dust on the hood filters in the kitchen.]</i>
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Physical Facilities

	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p

<i>Fail Notes</i>	5-203.15	<i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [There is no backflow prevention device on the carbonator in the bar area.]</i>
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50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 6-501.114(A) *Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.*
[In outdoor ancillary storage area, there is an grease covered unused grill, hoses, utility pipes that are not in use by the establishment.]

6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*
[In kitchen behind grill and fryer area, there is a large buildup of grease, paper, plastic lids, and food debris.]

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

. . p

Fail Notes | K.S.A. 65-689(a) *It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary.*
[Establishment was not operating with a valid, current license. COS. License renewed at time of inspection.]

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #02</i>	<i>Consumer Advisory</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Stove top: au jus- 192.0 F, marinara sauce- 208.2 F

Footnote 2

Notes:

Microwave to steam unit: cheese sauce- 194.1 F.

Footnote 3

Notes:

WIC: sauteed onions- 39.4 F, cut cabbage- 42.8 F. Make table top: chopped tomatoes- 36.7 F, cooked roast beef- 39.0 F, Make table reach-in: cooked chicken- 41.0 F, chicken wings- 41.0.

Footnote 4

Notes:

Sanitizer buckets for wiping cloth storage @ 50 ppm chlorine.

Footnote 5

Notes:

In bar area- quat sanitizer @ 200 ppm. In kitchen are, 3-vat @ 50 ppm chlorine.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/2/2015 **Business ID:** 108315FE
Business: POUR HOUSE BAR & GRILL (THE)

7405 NIEMAN RD
SHAWNEE, KS 66203

Inspection: 89000037
Store ID:
Phone: 9133220580
Inspector: KDA89
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

Follow up Scheduled 06/12/15

Inspection Report Number 89000037

Inspection Report Date 06/02/15

Establishment Name POUR HOUSE BAR & GRILL (THE)

Physical Address	7405 NIEMAN RD	City	SHAWNEE
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Zip 66203

Additional Notes and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/2/2015 **Business ID:** 108315FE
Business: POUR HOUSE BAR & GRILL (THE)

7405 NIEMAN RD
SHAWNEE, KS 66203

Inspection: 89000037
Store ID:
Phone: 9133220580
Inspector: KDA89
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06/02/15	05:45 PM		0:00	15:00	15:00	0	Travel time
Total:			4:45	30:00	34:45	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Hot dogs Qty 8 Units Value \$ 4.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Meatballs Qty 10 Units Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Ground beef Qty 2 Units lbs Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A